ITEM NO. _____

COMBITHERM®
c oven™

7•14ESG
I

ecosmart™

MODEL 7•14ESG WITH COMBITOUCH CONTROL
CAPACITY OF FOURTEEN (14) FULL-SIZE OR GN 1/1 PANS,
SEVEN (7) FULL-SIZE SHEET PANS

- Intuitive CombiTouch control is fully operable from the touch screen.
- Store up to 250 recipes, each with up to 9 steps. CombiTouch comes standard with more than 100 preprogrammed recipes and photos.
- Multi-shelf Timers track cooking time of seven different food items in the same oven.
- Gold-n-Brown™ — Six precise and consistent browning levels are available with the CombiTouch. The exclusive Gold-n-Brown feature gives the operator the ability to achieve the ideal cooking environment for the ideal finish.
- EcoSmart™ design uses less electricity and water than competitive models. CombiTouch features a Reduced Energy setting, which further minimizes electricity use.
- The CombiTouch advanced reversing fan design provides excellent baking results and prevents excessive water and power consumption.
- Cook with the included product temperature probe or by time.
- Cooks with variable steam, convection heat, or a combination of both to roast, steam, bake, or oven-fry. Cooking speeds are increased by as much as 70% compared to conventional cooking methods.
- CombiClean™ feature uses scrubbing jets of water for fully automated cleaning. Use either commercial-strength CombiClean Tablets or Combitherm Cleaning Liquid Spray.
- Boiler-free flash-steam generation increases reliability by eliminating boiler maintenance and boiler heating element burnout. Steam levels are maintained without a water reservoir.
- Optional, patented CombiSmoke™ smoking technology (U.S. Pat. 7,157,668; EU Pat. 1659911) smokes any product, hot or cold.

SHORT FORM SPECIFICATIONS:

Provide Alto-Shaam Combitherm® counter-top Model 7•14ESG flash-steam gas CombiOven™ designed with EcoSmart™ technology for reduced energy and water usage and include operational modes for steam, convection, and a combination of steam and convection heat. Standard features to include patented automatic steam venting; Gold-n-Brown™ browning function with a choice of six different levels; two-speed reversing fan with coordinated venting system, two individual USB ports for data access, and a self-adjusting, flush-mounted rotary door handle. Oven is to be constructed of 18 gauge stainless steel, include an attached spray hose with backflow preventer, quick-connect single-point internal product temperature probe in the oven interior, cool-down function, and automatic cleaning function. Each oven is to accommodate up to 7 full-size sheet pans or 14 full-size hotel pans, and standard right-hand door hinging. The oven is to include the patented CombiSmoke™ smoking function ***(only if requested with order)***.

CombiTouch™ Control: Touch sensitive, graphics based control to include more than 100 preprogrammed recipes and photos, programming capability for up to 250 recipes - each with up to 9 steps, seven multi-shelf timers, and on-board diagnostics.

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ANSI/NSF 4

Bi-

STANDARD FEATURES AND ACCESSORIES

- Four (4) stainless steel wire shelves
- Two (2) stainless steel side racks with
  Seven (7) non-tilt pan support rails
  21-1/16" (535mm) horizontal width between rails
  2-5/8" (65mm) vertical spacing between rails
- Four (4) 6" (152mm) removable adjustable legs
- One (1) hand-held shower with backflow preventer PATENT PENDING
- One (1) flush-mounted rotary door latch with steam venting position
- Single-point detachable temperature probe

ALTO-SHAAM®

W164 N9221 Water Street • P.O. Box 450 • Menomonee Falls, Wisconsin 53052-0450 • U.S.A.
PHONE: **262.251.3800 800.558.8744 U.S.A./CANADA** FAX: **262.251.7067 800.329.8744 U.S.A. ONLY**
www.alto-shaam.com

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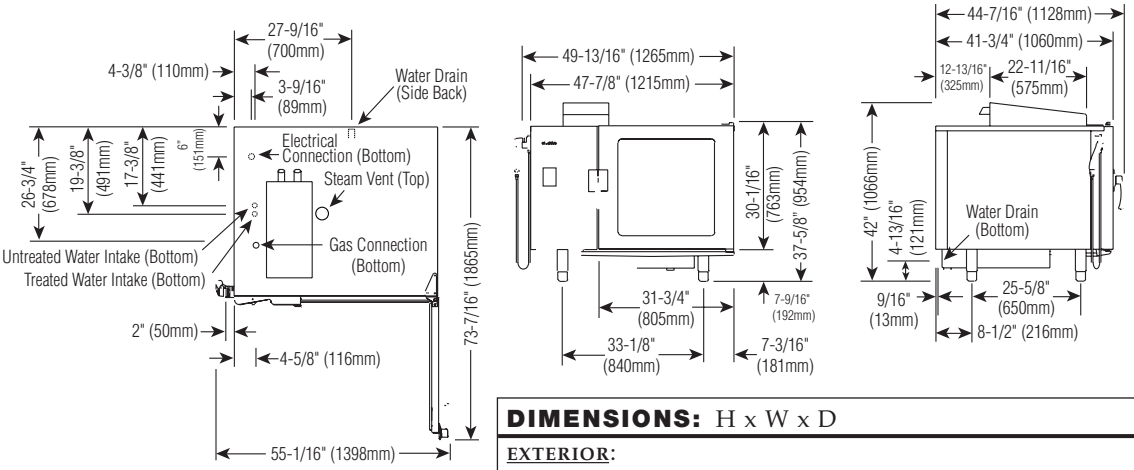
#472A - 04/10

Central Restaurant Products

ALTO-SHAAM

7•14ESG

c itouch™



DIMENSIONS: H x W x D

EXTERIOR:
42" x 49-13/16" x 44-7/16" (1066mm x 1265mm x 1128mm)

EXTERIOR WITH RECESSED DOOR:
42" x 53-13/16" x 44-7/16" (1066mm x 1367mm x 1128mm)

INTERIOR:
23-5/8" x 25-1/4" x 33-7/8" (600mm x 640mm x 860mm)

WATER REQUIREMENTS

TWO (2) COLD WATER INLETS - DRINKING QUALITY

ONE (1) TREATED WATER INLET:	3/4" NPT*	* Can manifold off of one 3/4" line.
ONE (1) UNTREATED WATER INLET:	3/4" NPT*	
LINE PRESSURE:	30 to 90 psi	2.8 to 6.2 bar

WATER DRAIN: 1-1/2" CONNECTION WITH A 2" MINIMUM AIR GAP INSTALLED AS CLOSE TO THE OVEN AS POSSIBLE

CLEARANCE REQUIREMENTS

LEFT: 6" (152mm) **RECOMMENDED SERVICE ACCESS: 18" (457mm)**
20" (508mm) **FROM HEAT PRODUCING EQUIPMENT**

RIGHT: 4" (102mm) TOP: 20" (508mm) FOR AIR MOVEMENT

BACK: 4" (102mm) BOTTOM: 5-1/8" (130mm) FOR LEGS

COUNTER-TOP INSTALLATIONS MUST MAINTAIN 4" (102mm) MINIMUM CLEARANCE FROM COUNTER SURFACE.

WATER QUALITY MINIMUM STANDARDS

USING A WATER SUPPLY NOT MEETING ALTO-SHAAM'S MINIMUM WATER QUALITY STANDARDS WILL VOID THIS WARRANTY. It is the responsibility of the purchaser to ensure that incoming water supply is compliant with the specifications listed through adequate treatment measures. Installation of the CombiGuard™ Water Filtration System is recommended, but this system may not address all water quality issues present.

Contaminant	Inlet Water Requirements (untreated water)
Free Chlorine	Less than 0.1 ppm (mg/L)
Hardness	Less than 3 gpg (52 ppm)
Chloride	Less than 30 ppm (mg/L)
pH	7.0 to 8.5
Alkalinity	Less than 50 ppm (mg/L)
Silica	Less than 12 ppm (mg/L)
Total Dissolved Solids (tds)	Less than 60 ppm

GAS REQUIREMENTS (TYPE MUST BE SPECIFIED ON ORDER)

CONNECTED ENERGY LOAD:	91,000 Btu/hr
HOOK-UP:	3/4" NPT
MINIMUM CONNECTED PRESSURE:	5.5" W.C. (Natural Gas)
	9" W.C. (Propane)
MAXIMUM CONNECTED PRESSURE:	14" W.C.

INSTALLATION REQUIREMENTS

Oven must be installed level.
Hood installation is required.
Water supply shut-off valve and back-flow preventer.
Alternate burner orifice is required for installation sites at elevations of 2,000 feet (610m) above sea level.

ELECTRICAL (DEDICATED CIRCUIT REQUIRED)

VOLTAGE	PHASE	CYCLE/HZ	CORD/PLUG/AWG	7•14ESG AMPS	7•14ESG kW	7•14ESG/sk AMPS	7•14ESG/sk kW
110 - 120	1	50/60	NEMA 5-15P, 15A, 125V Plug, AWG 14	5.7	0.68	9.5	1.14

OTHER VOLTAGES AVAILABLE: Range 200 — 415V — 1 or 3 ph, 50 or 60 Hz

WEIGHT

NET	655 lb est	(297 kg)
SHIP	785 lb	(356 kg)

CRATE DIMENSIONS: (L x W x H)
45" x 53" x 48"
(1143 x 1346 x 1219mm)

CAPACITY

FULL-SIZE PANS:	20" x 12" x 2-1/2"	Fourteen (14)
GN 1/1:	530 x 325 x 65mm	Fourteen (14)
GN 2/1:	650 x 530 x 65mm	Seven (7)
FULL-SIZE SHEET PANS:* ON WIRE SHELVES ONLY	18" x 26" x 1"	Seven (7)

168 lb (76 kg) MAXIMUM

VOLUME MAXIMUM: 105 quarts (133 liters)

*ADDITIONAL WIRE SHELVES REQUIRED FOR MAXIMUM CAPACITY

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Central Restaurant Products

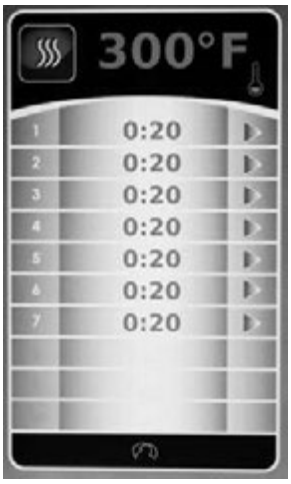
COMBITHERM®

7•14ESG

Cooking

Recipe

Gold-n-Brown



Multi-Shelf Timer

Steam Mode
- Automatic steaming at 212°F (100°C).
- Quick steaming 213°F to 250°F (101°C to 121°C).
- Low temperature steaming between 85°F and 211°F (29°C and 99°C) – for poaching or proofing.

Combination Mode
- Combines steam and convection modes for faster production and better moisture retention.
- Improves yield, quality and shelf life.
- Automatic humidity control.
- Temperature range of 212°F to 485°F (100°C to 252°C).

Convection Mode
- Cooking, roasting, baking and finishing applications at a temperature range of 85°F to 485°F (29°C to 252°C).

Retherm Mode
- Bulk food or plated meal reheating with automatic steam injection.
- Automatic humidity control.
- Temperature range of 245°F to 320°F (118°C to 160°C).

Gold-n-Brown™
- Six levels of Gold-n-Brown are featured. Gold-n-Brown vents just the right amount of humidity in the oven cavity for perfect browning.

Moisture Injection
- A quick burst of moisture can be added with a touch of a button at any time when cooking in the convection mode.

HACCP Data Access
- CombiTouch models records cooking mode, time and temperature completed within a two week time period. The information is captured in a text format and can be downloaded to a USB device.

CombiSmoke™ (option) (U.S. Pat. 7,157,668; EU Pat. 1659911)
- Smoke any product, hot or cold, utilizing real wood chips.
- Functions in both combination and convection mode.
- Function can be programmed into operating procedure.

Factory Installed Options:
(may require additional lead time)

Gas Type

☐ NATURAL

☐ PROPANE

☐ **Alternate Burner Orifice**
SPECIFY ELEVATION FOR ELEVATIONS HIGHER THAN 2,000 FEET (610m) ABOVE SEA LEVEL

☐ **Smoking Function** (U.S. Pat. 7,157,668; EU Pat. 1659911)
Must be requested at the time of order.
Sample bag of wood chips included.

☐ **Recessed Door - Right Hinging**
Increases oven width by 4" (102mm)

☐ **Left-Hand Door Swing** Increases oven width by 1" (25mm)

☐ **Multi-point, hard-wired internal product temperature probe** [5005678]

☐ **Security Devices** for correctional facility use.
Excludes temperature probe.

Additional Security Options

☐ Anti Entrapment Device [5011081]

☐ Control Panel Security Cover [5011080]

☐ Hasp Door Lock (padlocks not included) [5011680]

☐ Seismic Leg Package (for bolting to the countertop) [5011135]

☐ Tamper-Proof Screw Package for oven [5011082]

☐ **Stacking Combinations**
Must be specified at time of order.

☐ 6•10ESG over 7•14ESG, stationary

☐ 7•14ESG over 7•14ESG, stationary

☐ Additional mobile stacking base

☐ 7•14ESG over ASC-4G CONVECTION OVEN, stationary

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Central Restaurant Products

COMBITHERM®
C oven™

7•14ESG

OPTIONS & ACCESSORIES		
☐ **CHICKEN GREASE TRAY** WITH DRAIN: 1-1/2" (38mm) DEEP		4758
☐ **CHICKEN GREASE TRAY** WITH DRAIN: 2-3/4" (70mm) DEEP		14475
CHICKEN ROASTING RACKS:		
☐ 6 CHICKEN CAPACITY — FITS FULL-SIZE PAN: 4 RACKS PER OVEN		SH-23000
☐ 8 CHICKEN CAPACITY — FITS FULL-SIZE PAN: 4 RACKS PER OVEN		SH-23619
☐ 10 CHICKEN CAPACITY — FITS IN SIDE RACKS: 4 RACKS PER OVEN		SH-22634
☐ **COMBIGUARD™ BWS BLENDED WATER SYSTEM** (INCLUDES 50 GALLON TANK, 1 MEMBRANE & 3 FILTERS)		FI-28727
☐ **COMBIGUARD™ BWS REPLACEMENT FILTER CARTRIDGE AMS-QT**		FI-29316
☐ **COMBIGUARD™ BWS REPLACEMENT FILTER CARTRIDGE SCLX2-Q**		FI-29317
☐ **COMBIGUARD™ BWS REPLACEMENT PREFILTER FILTER CARTRIDGE CTO-Q**		FI-29318
☐ **COMBIGUARD™ 10 TRIPLE-GUARD WATER FILTRATION SYSTEM** (INCLUDES 1 CARTRIDGE)		FI-23014
☐ **COMBIGUARD™ 10 TRIPLE-GUARD REPLACEMENT FILTER**		FI-26356
☐ **COMBITHERM CLEANING LIQUID** — SPECIALLY FORMULATED FOR COMBITHERM OVENS		
➥ TWELVE (12) CONTAINERS/CASE, 1 QUART (C. 1 LITER) EACH [SPECIAL HANDLING REQUIRED]		CE-24750
☐ **COMBICLEAN™ TABLETS** — SPECIALLY FORMULATED FOR COMBITHERM OVENS		
➥ 90 PACKETS EACH CONTAINER - MUST BE ORDERED IN EVEN QUANTITIES OF TWO (2)		CE-28892
☐ **EXTENDED ONE-YEAR WARRANTY**		CONTACT FACTORY
☐ **FRY BASKET,** 12" X 20" (325mm x 530mm)		BS-26730
☐ **GRILLING GRATE,** 12" X 20" (325mm x 530mm)		SH-26731
☐ **PROBE, SOUS VIDE**		PR-34747
☐ **QUICK DISCONNECT KIT**		CR-35543
☐ **SCALE FREE**™ (CITRUS BASED, NON-CORROSIVE DELIMING PRODUCT)		CE-27889
☐ **SERVICE START-UP CHECK** AVAILABLE THROUGH AN ALTO-SHAAM FASTEAM CENTER		SPECIFY AS REQUIRED
☐ **SHELF, STAINLESS STEEL WIRE**		SH-22584
STAND, STAINLESS STEEL (H X W X D):		
☐ ➥ STATIONARY WITH SHELF	29-7/16" X 35-7/16" X 28" (746mm x 900mm x 710mm)	5005731
☐ ➥ STATIONARY WITH PAN SLIDES & SHELF	29-7/16" X 35-7/16" X 28" (746mm x 900mm x 710mm)	5005732
☐ ➥ MOBILE WITH SHELF	32-1/16" X 35-7/16" X 28" (815mm x 900mm x 710mm)	5005735
☐ ➥ MOBILE WITH PAN SLIDES & SHELF	32-1/16" X 35-7/16" X 28" (815mm x 900mm x 710mm)	5005736
☐ ➥ STATIONARY	37-3/4" X 35-7/16" X 28" (957mm x 900mm x 710mm)	5006170
WOOD CHIPS — BULK PACK 20 lb (9 kg)		
☐ ➥ Apple . . .WC-22543 ☐ ➥ Cherry . . .WC-22541 ☐ ➥ Hickory . . .WC-2829 ☐ ➥ Maple . . .WC-22545		

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